



PRIMI

MINISTRONE GENOVESE / 7⁷⁵

Vegetable soup, escarole, cannellini beans, pine nut pesto



CACIO E PEPE / 9⁷⁵

Fresh spaghetti, Pecorino Romano cracked pepper



WOOD FIRED MUSHROOMS / 13²⁵

Seacoast organic mushrooms house made ricotta, herb oil, crostini



TUNA CRUDO BRUSCHETTA / 14²⁵

Grilled Tuscan bread, capers, lemon oil, tomato conserva



ANTIPASTO PLATTER / 17⁷⁵

Fennel salami, prosciutto di Parma hot coppa, burrata, plum mostarda, pickled shallots, wood oven flatbread



POINT JUDITH CALAMARI* / 12²⁵ / 21

Cherry peppers, lemon aioli, marinara

HOUSE MADE MEATBALLS / 13⁷⁵ / 21

Beef, pork, & veal meatballs, marinara, parmigiano

INSALATE

CAESAR / 10⁹⁵

Romaine, garlic croutons, grana padano Max's classic caesar dressing

TUSCAN / 11⁹⁵

Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette

ROMAINE WEDGE / 11⁹⁵

Crispy smoked prosciutto, grilled red onion, tomato conserva, gorgonzola dressing, chopped egg, grated bottarga

MAX'S CHOPPED / 11⁹⁵

Cucumbers, tomatoes, red peppers, carrots, green beans, scallions, gorgonzola cheese, sherry vinaigrette

ADD TO ANY SALAD

Chicken / 6 Meatball / 5 Shrimp / 7 Calamari Fritti / 7 Hanger / 11 Scallops / 16

PASTA

PENNE AL BUTTERO / 24²⁵

Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano

CLASSIC BOLOGNESE / 25²⁵

Meat ragu, marinara, fresh pappardelle, House made ricotta, pine nut pesto

POLLO GRIGLIATO / 24²⁵

Grilled chicken, zucchini noodles, pancetta, peas, fresh fettuccine, carbonara sauce

BUTTERNUT SQUASH RAVIOLI / 26⁵⁰

Broccoli rabe, caramelized onions, sage brown butter, toasted hazelnuts

PASTA

GAMBERI* / 28⁵⁰

Pan seared shrimp, calamari, escarole, nduja, plum tomatoes, spinach fettuccine, garlic bread crumbs

LINGUINE ALLA VONGOLE* / 27⁵⁰

Littleneck clams, garlic, parsley, white wine butter sauce

RICOTTA GNOCCHI / 26⁵⁰

Roasted Seacoast mushrooms, cavalo nero, sundried tomatoes, truffle-mushroom brodo

BUON APPETITO

PIATTI

GRILLED FAROE ISLAND SALMON* / 28⁷⁵

Asparagus risotto, artichoke tapenade, salsa verde

STONINGTON SCALLOPS* / 30⁷⁵

Lemon orzo, spring peas,
pea pesto, toasted pine nuts

CIOPPINO* / 29⁷⁵

Clams, shrimp, mussels, scallops, haddock, fennel,
peppers, fingerling potatoes, saffron-tomato brodo,
basil pesto crostini

MAX'S CHICKEN PARMIGIANO* / 24²⁵

Herb breaded all natural chicken breast,
fresh mozzarella, spaghetti, plum tomato sauce,
basil, parmigiano

EGGPLANT LASAGNA / 23

Eggplant, provolone, mozzarella, tomato butter

PAN-ROASTED HALF CHICKEN* / 25²⁵

Garlic mashed potatoes, brick oven roasted
vegetables, marsala pan sauce

CARNE

14oz PORK CHOP* / 28⁵⁰

10oz BEEF HANGER STEAK* / 31

14oz NY STRIP STEAK* / 38⁵⁰

14 oz BONELESS RIBEYE* / 43

14oz VEAL RIB CHOP* / 40

Roasted garlic mashed potatoes, brussels sprouts,
cipollini onions, caesar butter, veal demi-glace

*These items are cooked to order. Thoroughly cooking
meats, poultry, seafood, shellfish, & eggs reduces
the risk of food-borne illness

STONE PIES

POMODORO / 16⁵⁰

Fresh mozzarella, basil, crushed tomatoes,
extra virgin olive oil, Maldon sea salt

PEPPERONI / 17⁷⁵

Red onions, marinara, mozzarella,
hot honey, parmigiano

MELANZANA / 17⁷⁵

Breaded eggplant, marinara, basil,
house made ricotta, mozzarella

POLLO* / 18⁹⁵

Marinated chicken, broccoli, caramelized onions
applewood smoked bacon, garlic oil, aged asiago

TARTUFO E FUNGHI / 19⁷⁵

Seacoast mushrooms, melted leeks,
three cheeses, truffle oil

SALSICCIA / 18⁷⁵

Sweet fennel sausage, broccoli rabe,
cherry peppers, mozzarella, marinara

CONTORNI

ROASTED GARLIC MASHED POTATOES / 6⁷⁵

SAUTEED BROCCOLI RABE / 7⁷⁵

BRICK OVEN ROASTED VEGETABLES / 8⁹⁵

ASPARAGUS RISOTTO / 8⁹⁵

Parmigiano Reggiano

ROASTED BRUSSELS SPROUTS / 8⁹⁵

Truffle-mustard aioli, shaved grana padano

Executive Chef Bob Peterson

DELIZIOSO
